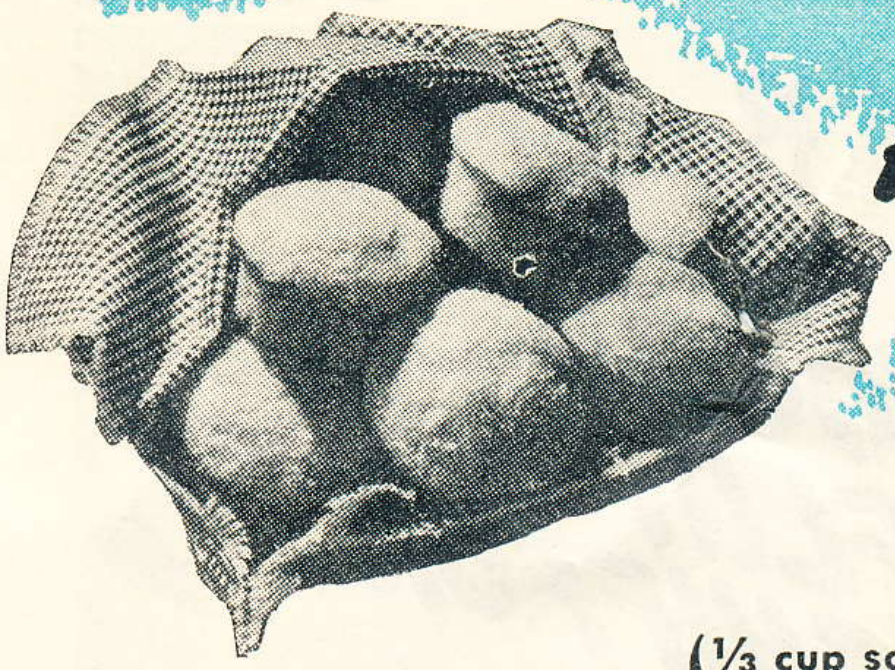

FRENCH BREAKFAST PUFFS

Delicate as a whisper . . . delicious with sugar 'n' spice

Mix together thoroughly . . .
- **⅓ cup soft shortening (part butter) or cooking (salad) oil**
- **½ cup sugar**
- **1 egg**

Sift together . . . . . .
- **1½ cups *sifted* GOLD MEDAL "*Kitchen-tested*" Enriched Flour**
- **1½ tsp. double-action baking powder**
- **½ tsp. salt**
- **¼ tsp. nutmeg**

Stir in alternately with . . . **½ cup milk**

Fill greased muffin cups ⅔ full.

Bake *20 to 25 minutes* until light golden brown in *moderate oven* (350°). Loosen with spatula.

Dip top and sides *immediately* and *very quickly* into . . . **6 tbsp. butter, melted**

then **roll** in mixture of . . .
- **½ cup sugar**
- **1 tsp. cinnamon**

Serve hot. Keep extra muffins hot until ready to eat. *Makes 12 medium-sized muffins.*